Waukesha County UW Extension Farmers Market Fresh

Watermelon & Tomato Salad

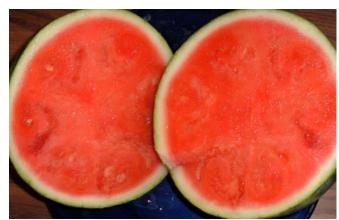
Ingredients:

- 2 large tomatoes
- 2 tbsp white balsamic vinegar
- 1 tbsp olive oil
- 4 cups watermelon, diced with the seeds removed

1/4 tsp salt

1/4 tsp ground black pepper

Serves 4



Directions:

- 1. Cut tomatoes into six slices each.
- 2. Arrange three tomato slices on each side of four salad plates.
- 3. Combine vinegar, oil, and basil in a bowl, and mix well.
- 4. Add watermelon, and gently toss to coat evenly.
- 5. Spoon watermelon over the tomatoes.
- 6. Top with salt and pepper, and serve.



This recipe was modified from Keep the BeatTM, National Heart, Lung, and Blood Institute.